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(54) Title: A PROCESS FOR PREPARATION OF HYPOGLYCEMIC FOODS AND FORMULATIONS THEREOF

(57) **Abstract:** A process for preparation of hypoglycemic foods and formulations thereof, useful as snacks, wholesome or supplementary foods, especially to the Type II diabetics, and a hypoglycemic foods and formulations product of composition with concentration of toasted cereals is ranging between 50-60%, concentration of toasted legumes is ranging between 6-12%, concentration of soy is ranging between 7-15%, concentration of fenugreek is ranging between 2-6%, concentration of spice mix is ranging between 3-7%, concentration of amla fruit pulp is ranging between 0.5-2%, concentration of *Garcinia combogia* rinds is ranging between 1.5 to 3%, concentration of dry skimmed milk is ranging between 3-6%, concentration of edible oil is ranging between 2-6%, and concentration of vitamin and mineral premix is ranging between 1-3%.

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